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On MARCH 7, 2002
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MARCH 7, 2002
Date of
Signature

F7584(V)
01-0169-UNI

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PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Customer Number: 000201
Attorney Docket No.: F7584(V)
Applicant: 't Hooft et al.
Serial No.: 10/025,296
Filed: December 19, 2001
FOR: FOOD COMPOSITION SUITABLE FOR SHALLOW FRYING
COMPRISING SUNFLOWER LECITHIN
UNUS No.: 01-0169-UNI

Group: 1761

Edgewater, New Jersey 07020
March 7, 2002

INFORMATION DISCLOSURE STATEMENT

Commissioner For Patents
Washington, D.C. 20231

Sir:

Applicants herewith submit an Information Disclosure Statement for the above-identified application.

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No additional fee is required since this information is filed within three months of the filing date of a national application other than a continued prosecution application under §1.53 (d). (37 CFR 1.97(b)(1))

Documents relating to the above-identified application are submitted herewith.

These documents are intended for the Examiner's information and for citation with the instant case. This submission does not constitute either a representation that a thorough search has been made or an admission that the documents cited herein are properly citable against the above-captioned patent application. An attached PTO Form 1449 lists all the documents.

European Search Report

Paraskevov, Journal of Milk & Dairy Products, Vol. 43, No. 3, 1994; "Cholesterol free dairy products"; Abstract XP-002166913

Hollo, J. et al., "Sunflower Lecithin and Possibilities for Utilization", JAOCS Journal of the American Oil Chemists Society, Vol. 70, No. 10, 10/1/93, pgs. 997-1001

D.R. McCaskill et al., "Lecithin As A Food Ingredient - Properties And Functions", Food Tech Europe, Sept/Oct. 1996, pgs. 146 and 148

Zmarlicki et al., Journal of Milk & Dairy Products, Vol. 53, No. 11, 1999; "The use of anhydrous milk fat in production of protein-free dairy spreads" ; Abstract XP-002166914

DE 297 08 250 - English abstract enclosed

FR 2 766 737 - English abstract enclosed

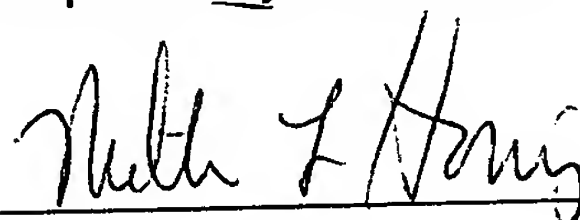
F7584(V)
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EP 0 253 429

EP 0 265 003

U.S. Patent 3,505,074 (Pardun)

Respectfully submitted,

A handwritten signature in cursive script, appearing to read "Milton L. Honig", is written over a horizontal line.

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FORM PTO-1449

INFORMATION DISCLOSURE
STATEMENT BY APPLICANT

ATTORNEY DOCKET NO. 584(V)

SERIAL NO. 10/025,296

APPLICANT: 't Hooft et al.

FILING DATE: December 19, 2001

GROUP: 1761

U.S. PATENT DOCUMENTS

| EXAMINER INITIALS | DOCUMENT NO. | DATE | NAME OF INVENTOR | CLASS | SUBCLASS | FILING DATE IF APPROPRIATE |
|----------------------|--------------|--------|------------------|-------|----------|----------------------------------|
| | 3,505,074 | 4/7/70 | Pardun | | | |
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FOREIGN PATENT DOCUMENTS

| EXAMINER INITIALS | DOCUMENT NO. | DATE | COUNTRY | CLASS | SUBCLASS | TRANSLATION YES OR NO |
|----------------------|--------------|---------|-----------------------------------|-------|----------|--------------------------|
| | 297 08 250 | 5/7/97 | Germany-English abstract enclosed | | | YES |
| | 2 766 737 | 7/31/97 | France-English abstract enclosed | | | YES |
| | 0 253 429 | 1/20/88 | Europe | | | YES |
| | 0 265 003 | 10/9/87 | Europe | | | YES |
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OTHER DOCUMENTS

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| | | European Search Report |
| | | Paraskevov, Journal of Milk & Dairy Products, Vol. 43, No. 3, 1994; "Cholesterol free dairy products"; Abstract XP-002166913 |
| | | Hollo, J. et al., "Sunflower Lecithin and Possibilities for Utilization", JAOCS Journal of the American Oil Chemists Society, Vol. 70, No. 10, 10/1/93, pgs. 997-1001 |
| | | D.R. McCaskill et al., "Lecithin As A Food Ingredient - Properties And Functions", Food Tech Europe, Sept/Oct. 1996, pgs. 146 and 148 |
| | | Zmarlicki et al., Journal of Milk & Dairy Products, Vol. 53, No. 11, 1999; "The use of anhydrous milk fat in production of protein-free dairy spreads"; Abstract XP-002166914 |
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EXAMINER

DATE CONSIDERED

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